Dialog Search 6 Aug 04

X 1 of 8

File '51:Food Sci.&Tech.Abs 1969-2004/Aug W2
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Set	Items	Description
?f food (w) micromodel		
	149855	FOOD
	28	MICROMODEL
S1	26	FOOD (W) MICROMODEL
?rd		
...completed examining records		
S2	26	RD (unique items)

?t s2/medium,k/all

2/K/1

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00879118 2003-Cd0545 SUBFILE: FSTA

Performance evaluation of a model describing the effects of temperature, water activity, pH and lactic acid concentration on the growth of Escherichia coli.

Mellefont, L. A.; McMeekin, T. A.; Ross, T.

Cent. for Food Safety & Quality, Sch. of Agric. Sci., Univ. of Tasmania, GPO Box 252-54, Hobart 7001, Tasmania, Australia. Tel. +61-3-62-261831. Fax +61-3-62-262642. E-mail Lyndal.Mellefont(a)utas.edu.au

International Journal of Food Microbiology 2003 , 82 (1) 45-58

LANGUAGE: English

...92, accuracy factor 1.29). The new model generally outperformed the Pathogen Modelling Program and **Food MicroModel** at generation times LESS THAN OR EQUAL 5 h, particularly for growth in meat; the...

2/K/2

DIALOG(R)File 51:Food Sci.&Tech.Abs
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00849938 2002-Cd0963 SUBFILE: FSTA

Minimizing microbiological risks in food production processes: the importance of predictive microbiology.

Kleer, J.; Hildebrandt, G.

Fachbereich Veterinaermed., Inst. fuer Lebensmittelhygiene der FU Berlin, 14163 Berlin, Germany. E-mail jkleer(a)vetmed.fu-berlin.de

Bundesgesundheitsblatt Gesundheitsforschung Gesundheitsschutz 2002 , 45 (6) 474-483

LANGUAGE: German SUMMARY LANGUAGE: English

...pathogen growth, survival and heat inactivation models); use of computer software programmes in predictive modelling (**Food MicroModel** , Pathogen Modeling Program); model validation; factors affecting microbial growth in foods (microbial strain, lag time...

DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel** ; Pathogen Modeling Program

2/K/3

DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2004 FSTA IFIS Publishing. All rts. reserv.

00849805 2002-Sa1433 SUBFILE: FSTA

Assessment of mathematical models for predicting Staphylococcus aureus growth in cooked meat products.

Castillejo-Rodriguez, A. M.; Garcia-Gimeno, R. M.; Zurera-Cosano, G.; Barco-Alcala, E; Rodriguez-Perez, M. R.

Correspondence (Reprint) address, G. Zurera-Cosano, Dep. de Bromatologia y Tec. de los Alimentos, Univ. de Cordoba, Campus de Rabales, 14014 Cordoba, Spain. Fax 34 957 212000. E-mail bt1zucog(a)uco.es

Journal of Food Protection 2002 , 65 (4) 659-665

LANGUAGE: English

...found in the literature, and with those generated by the Pathogen Modeling Program and the **Food MicroModel** software using graphical and mathematical analysis for performance evaluation. In general, the models studied overestimated...

2/K/4
DIALOG(R)File 51:Food Sci.&Tech.Abs

00841856 2002-Cd0225 SUBFILE: FSTA
Practical application of predictive microbiology software programs to HACCP plans.
Fujikawa, H.; Kokubo, Y.
Tokyo Metropolitan Res. Lab. of Public Health, 3-24-1, Hyakunin-cho, Shinjuku-ku, Tokyo 169-0073, Japan
Journal of the Food Hygienic Society of Japan (Shokuhin Eiseigaku Zasshi) 2001 , 42 (4) 252-256
LANGUAGE: English

...programmes that are currently available) to HACCP plans was studied. The software programmes were the **Food Micromodel** , elaborated by the Ministry of Agriculture, Fisheries, and Food, U.K., and the Pathogen Modelling...

2/K/5
DIALOG(R)File 51:Food Sci.&Tech.Abs

00835008 2001-Cd1324 SUBFILE: FSTA
Measurements and predictions of growth for Listeria monocytogenes and Salmonella during fluctuating temperature. II. Rapidly changing temperatures.
Bovill, R. A.; Bew, J.; Baranyi, J.
Food Microbiol. Group, Cent. Sci. Lab., Sand Hutton, York YO41 1LZ, UK. Tel. +44-1904-462624. Fax +44-1904-462111. E-mail r.bovill(a)csl.gov.uk
International Journal of Food Microbiology 2001 , 67 (1/2) 131-137
LANGUAGE: English

...were predicted using a dynamic Baranyi and Roberts model in conjunction with data provided by **Food Micromodel** . Results showed that temp. fluctuations, even the most rapid fluctuations, had little effect on bacterial...

...their min. growth temp. It was demonstrated that the dynamic Baranyi and Roberts model, and **Food Micromodel** data were capable of satisfactory prediction of bacterial growth.
DESCRIPTORS (TRADE/BRAND NAME): **Food Micromodel**

2/K/6
DIALOG(R)File 51:Food Sci.&Tech.Abs

00832194 2001-Cd1171 SUBFILE: FSTA
Importance of predictive microbiology for risk minimization in food production processes. I. Model creation, user programs and validating.
Kleer, J.; Hildebrandt, G.
Inst. fuer Lebensmittelhygiene, Freie Univ. Berlin, D-14163 Berlin, Germany. E-mail jkleet(a)vetmed.fu-berlin, Germany
Fleischwirtschaft 2001 , 81 (6) 99-103
LANGUAGE: German SUMMARY LANGUAGE: English

...intrinsic and extrinsic factors; growth, death and survival models for the main pathogens; available software (**Food MicroModel** and Pathogen Modelling Program); performance of mathematical models used for predictive

microbiology; application (after validation...

2/K/7
DIALOG(R)File 51:Food Sci.&Tech.Abs

00821505 2001-Sn0490 SUBFILE: FSTA
Verification of prediction of growth of Listeria monocytogenes microorganism in chicken meat.
Landfeld, A.; Karpiskova, R.; Houska, M.; Kyhos, K.; Novotna, P.
Vyzkumny Ustav Potravinarsky Praha, Radiova 7, 102 31 Prague-Hostivar, Czech Republic. Tel. +420 2 7270 2321. Fax +420 2 7270 1983. E-mail a.landfeld(a)vupp.cz
Czech Journal of Food Science 2000 , 18 (5) 183-186
LANGUAGE: Czech SUMMARY LANGUAGE: English

...7.0 and 8.3'b0C. Experimental data were compared with results predicted by the **Food MicroModel** . Best agreement between experimental and predicted counts was achieved at the lowest incubation temp.

2/K/8
DIALOG(R)File 51:Food Sci.&Tech.Abs

00817749 2001-Cd0140 SUBFILE: FSTA
Predictions of growth for Listeria monocytogenes and Salmonella during fluctuating temperature.
Bovill, R.; Bew, J.; Cook, N.; Agostino, M. d'; Wilkinson, N.; Baranyi, J.
D'Agostino, M.
Food Microbiol. Group, Cent. Sci. Lab., Sand Hutton, York YO4 1LZ, UK. Tel. +44-1904-462-624. Fax +44-1904-462-111. E-mail r.bovill(a)csl.gov.uk
International Journal of Food Microbiology 2000 , 59 (3) 157-165
LANGUAGE: English

...products (pasteurized milk, chicken liver pate, chicken mince). Predictions of microbial growth achieved by the **Food MicroModel** software [**Food MicroModel** , Leatherhead, Surrey, UK] were initially validated in broth at constant temp. and then the dynamic...
DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel**

2/K/9
DIALOG(R)File 51:Food Sci.&Tech.Abs

00803091 2000-06-c0644 SUBFILE: FSTA
Growth of Listeria monocytogenes as a function of dynamic environment at 10 DEGREE C and accuracy of growth predictions with available models.
Cheroutre-Vialette, M.; Lebert, A.
UR Genie des Procedes, Sta. de Recherches sur la Viande, INRA Clermont-Ferrand-Theix, 63122 Saint-Genes Champanelle, France. Fax 33-4-73-62-46-10. E-mail lebert(a)clermont.inra.fr
Food Microbiology 2000 , 17 (1) 83-92
LANGUAGE: English

...designs and a factorial design; results were compared with 3 predictive models (Pathogen Modeling Program, **Food Micromodel** and L. monocytogenes 14 model), which were used to analyse the accuracy of generation time...

2/K/10
DIALOG(R)File 51:Food Sci.&Tech.Abs

00799160 2000-05-c0527 SUBFILE: FSTA

Safety evaluation of sous vide-processed products with respect to nonproteolytic Clostridium botulinum by use of challenge studies and predictive microbiological models.
Hyytia-Trees, E.; Skytta, E.; Mokkila, M.; Kinnunen, A.; Lindstrom, M.; Lahteenmaki, L.; Ahvenainen, R.; Korkeala, H.
1409 Millstream Trail, Lawrenceville, GA 30044, USA. Tel. (678) 380-9923. Fax (404) 639-3333. E-mail eih9(a)cdc.gov
Applied and Environmental Microbiology 2000 , 66 (1) 223-229
LANGUAGE: English

...C-60 E, 706 B and FT10 F and 2 currently available predictive microbiological models, **Food MicroModel** (FMM) and Pathogen Modelling Program (PMP) were used. After thermal processing, products were stored at ...

2/K/11
DIALOG(R)File 51:Food Sci.&Tech.Abs

00793935 2000-01-c0020 SUBFILE: FSTA
Seeking some HACCP solutions.
Giese, J.
Food Technology 1999 , 53 (8) 84-85
LANGUAGE: English

DESCRIPTORS (TRADE/BRAND NAME): FIST-HACCP; **Food MicroModel** ; doHACCP for Windows

2/K/12
DIALOG(R)File 51:Food Sci.&Tech.Abs

00788162 1999-09-s1472 SUBFILE: FSTA
A model based on absorbance data on the growth rate of Listeria monocytogenes and including the effects of pH, NaCl, Na-lactate and Na-acetate.
Nerbrink, E.; Borch, E.; Blom, H.; Nesbakken, T.
Swedish Meats R&D, PO Box 504, S-244 24, Kavlinge, Sweden. Tel. +46-46-722400. Fax +46-46-736137
International Journal of Food Microbiology 1999 , 47 (1/2) 99-109
LANGUAGE: English

...5) by pH, sodium lactate, sodium acetate and NaCl. The model was compared to the **Food MicroModel** , which is based on viable count measurements. The developed model underpredicted max. specific growth rates slightly but, on average, predictions were within 20% of those of the **Food MicroModel** . The model also underpredicted growth when it was validated using an emulsion type sausage, with...
DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel**

2/K/13
DIALOG(R)File 51:Food Sci.&Tech.Abs

00788118 1999-09-r0634 SUBFILE: FSTA
Predicted and observed growth and toxigenesis by Clostridium botulinum type E in vacuum-packaged fishery product challenge tests.
Hyytia, E.; Hielm, S.; Mokkila, M.; Kinnunen, A.; Korkeala, H.
Dep. of Food & Environmental Hygiene, Fac. of Vet. Med., PO Box 57, Univ. of Helsinki, FIN-00014 Helsinki, Finland. Tel. +358-9-7084-9715. Fax +358-9-7084-9718. E-mail eija.hyytia(a)helsinki.fi
International Journal of Food Microbiology 1999 , 47 (3) 161-169
LANGUAGE: English

Ability of 2 modelling software programmes (Pathogen Modelling Program and **Food MicroModel**) to determine the safety of different types of

vacuum-packaged fish products with respect to...

...programmes, including control of environmental factors set by the programmes which affected prediction reliability. The **Food MicroModel** did not give lag time predictions for toxin production, whereas the Pathogen Modelling Program did...
DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel**

2/K/14
DIALOG(R)File 51:Food Sci.&Tech.Abs

00779983 1999-07-c0851 SUBFILE: FSTA
Validation of predictive models describing the growth of Listeria monocytogenes.
Giffel, M. C. te; Zwietering, M. H.
Dep. of Food Tech. & Nutr. Sci., Wageningen Agric. Univ., PO Box 8129, 6700 EV Wageningen, Netherlands. Tel. +31-317-485358. Fax +31-317-484893. E-mail meike.tegiffel(a)micro.fdsci.wau.nl
International Journal of Food Microbiology 1999 , 46 (2) 135-149
LANGUAGE: English

...by the various models. Models assayed were: gamma-concept; Pathogen Modeling Program version 5.0; **Food MicroModel** version 2.5; modified Arrhenius equation; 2 third order polynomial models; and 2 quadratic equations...

2/K/15
DIALOG(R)File 51:Food Sci.&Tech.Abs

00774492 1999-02-c0141 SUBFILE: FSTA
Application of food MicroModel **predictive software in the development of Hazard Analysis Critical Control Point (HACCP) systems.**
Panisello, P. J.; Quantick, P. C.
Correspondence (Reprint) address, P. C. Quantick, Lincoln Univ., Grimsby Campus, Humber Lodge, 61 Bargate, Grimsby DN34 5AA, UK
Food Microbiology 1998 , 15 (4) 425-439
LANGUAGE: English

Application of food MicroModel **predictive software in the development of Hazard Analysis Critical Control Point (HACCP) systems.**
The role of **Food MicroModel** (FMM), a computerized predictive microbiology database for foods, as a supporting instrument for microbial risk...
DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel**

2/K/16
DIALOG(R)File 51:Food Sci.&Tech.Abs

00764741 1998-08-r0650 SUBFILE: FSTA
Predicted and observed growth of Listeria monocytogenes in seafood challenge tests and in naturally contaminated cold-smoked salmon.
Dalgaard, P.; Jorgensen, L. V.
Correspondence (Reprint) address, L. V. Jorgensen, Danish Inst. for Fisheries Res., Dep. of Seafood Res., Tech. Univ. of Denmark, DK-2800 Lyngby, Denmark. Tel. +1 45 45883322. Fax +1 45 45884774. E-mail lvj(a)dfu.min.dk
International Journal of Food Microbiology 1998 , 40 (1/2) 105-115
LANGUAGE: English

...in storage trials with naturally contaminated cold-smoked salmon. The 4 models tested were the **Food MicroModel** , the Murphy-model, the Pathogen Modelling Program and the Ross-model. Accuracy and bias factors...
DESCRIPTORS (TRADE/BRAND NAME): **Food MicroModel** ; Pathogen Modelling

Program

2/K/17
DIALOG(R)File 51:Food Sci.&Tech.Abs

00760341 1998-06-c0641 SUBFILE: FSTA
Development of thermal inactivation models for Salmonella enteritidis and Escherichia coli O157:H7 with temperature, pH and NaCl as controlling factors.
Blackburn, C. de W.; Curtis, L. M.; Humpheson, L.; Billon, C.; McClure, P. J.
Dep. of Food Microbiol., Leatherhead Food Res. Ass., Randalls Rd., Leatherhead KT22 7RY, UK. Tel. +44 1234 222943. Fax +44 1234 222277
International Journal of Food Microbiology 1997 , 38 (1) 31-44
LANGUAGE: English

...larger than published data. Both models have been incorporated into the predictive microbiology software programme **Food Micromodel** .
DESCRIPTORS (TRADE/BRAND NAME): **Food Micromodel**

2/K/18
DIALOG(R)File 51:Food Sci.&Tech.Abs

00754978 1998-03-c0313 SUBFILE: FSTA
Validation of predictive mathematical models describing the growth of Listeria monocytogenes.
Walls, I.; Scott, V. N.
Nat. Food Processors Ass., 1401 New York Ave., NW, Washington, DC 20005, USA. Tel. (202) 639 5974. Fax (202) 639 5991. E-mail iwalls(a)ufpa-food.org
Journal of Food Protection 1997 , 60 (9) 1142-1145
LANGUAGE: English

...and the resulting growth kinetics were compared with predictions from the Pathogen Modeling Program and **Food MicroModel** . In general, good agreement was obtained when comparing growth rates and generation times for both...

2/K/19
DIALOG(R)File 51:Food Sci.&Tech.Abs

00719834 96-09-c0093 SUBFILE: FSTA
Modeling applications.
McMeekin, T. A.; Ross, T.
International Association of Milk, Food & Environmental Sanitarians, Inc. ((Life Sciences Symposium))
Dep. of Agric. Sci., Univ. of Tasmania, GPO Box 252C, Hobart, Tas. 7001, Australia
Journal of Food Protection 1996 , Suppl., 37-42
LANGUAGE: English

...chemical and physical indicators, electronic integrators, electronic loggers, Pseudomonas predictor, the Pathogen Modeling Program and **Food Micromodel** , databases and expert systems); and specific applications for predictive microbiology (hygienic efficiency of meat processing...

2/K/20
DIALOG(R)File 51:Food Sci.&Tech.Abs

00715008 96-06-g0003 SUBFILE: FSTA
Validation of predictive mathematical models describing growth of Staphylococcus aureus.

Walls, I.; Scott, V. N.; Bernard, D. T.
Nat. Food Processors Ass., 1401 New York Ave., NW, Washington, DC 20005, USA. Tel. 202-639-5974. Fax 202-639-5991
Journal of Food Protection 1996 , 59 (1) 11-15
LANGUAGE: English

...the resulting growth kinetics were compared with predictions from the Pathogen Modeling Program (PMP) and **Food MicroModel** (FMM). For the PMP, predicted lag-phase durations varied from 0.5 to 130 h...

2/K/21
DIALOG(R)File 51:Food Sci.&Tech.Abs

00706382 96-01-c0039 SUBFILE: FSTA
Survival of Campylobacter jejuni in foods and comparison with a predictive model.
Curtis, L. M.; Patrick, M.; Blackburn, C. de W.
Correspondence (Reprint) address, C. de W. Blackburn, Dep. of Food Microbiol., Leatherhead Food Res. Ass., Leatherhead KT22 7RY, UK
Letters in Applied Microbiology 1995 , 21 (3) 194-197
LANGUAGE: English

...generally good agreement between experimental survival data and predictions from a C. jejuni survival model (**Food MicroModel**).

2/K/22
DIALOG(R)File 51:Food Sci.&Tech.Abs

00693941 95-05-c0054 SUBFILE: FSTA
Food MicroModel .
Anon.
World of Ingredients 1995 , Jan./Feb., 57
LANGUAGE: English

Food MicroModel .
A new computer software package (**Food MicroModel**) for predicting the microbiological safety of foods is described. Using this software, users can simulate...

...including Bacillus cereus, Staphylococcus aureus, Campylobacter jejuni, Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella. **Food MicroModel** is marketed under licence by a company jointly owned by the Leatherhead Food RA and...

2/K/23
DIALOG(R)File 51:Food Sci.&Tech.Abs

00693346 95-04-p0074 SUBFILE: FSTA
Growth and survival of Yersinia enterocolitica, Salmonella and Bacillus cereus in Brie stored at 4, 8 and 20 DEGREE C.
Little, C. L.; Knochel, S.
Correspondence (Reprint) address, S. Knochel, RVAU Cent. for Food Res., Royal Vet. & Agric. Univ., DK-2000 Frederiksberg, Denmark
International Journal of Food Microbiology 1994 , 24 (1/2) 137-145
LANGUAGE: English

...a health hazard. Predictions from a predictive modelling program (MFS model) and a modelling database (**Food Micromodel**) were compared to observed growth values in Brie. Although accurate in the case of B...

2/K/24
DIALOG(R)File 51:Food Sci.&Tech.Abs

00690997 95-03-c0024 SUBFILE: FSTA
Modelling the growth, survival and death of microorganisms in foods: the UK Food Micromodel approach.
McClure, P. J.; Blackburn, C. de W.; Cole, M. B.; Curtis, P. S.; Jones, J. E.; Legan, J. D.; Ogden, I. D.; Peck, M. W.; Roberts, T. A.; Sutherland, J. P.; Walker, S. J.
Unilever Res. Lab., Colworth House, Sharnbrook MK44 1LQ, UK. Tel. 0234 222255. Fax 0234 222277
International Journal of Food Microbiology 1994 , 23 (3/4) 265-275
LANGUAGE: English

Modelling the growth, survival and death of microorganisms in foods: the UK Food Micromodel approach.
...of kinetic parameters against controlling factors); acceptance of a model for inclusion into the database (**Food Micromodel**); and validation of the models for use in foods. It is hoped that this initiative...

2/K/25
DIALOG(R)File 51:Food Sci.&Tech.Abs

00661625 93-07-c0061 SUBFILE: FSTA
The Food Micromodel for prediction of growth of foodborne pathogens.)
Gorris, L. G. M.; Peck, M. W.
DLO-Inst. voor Agrotech. Onderzoek (ATO-DLO), Wageningen, Netherlands
Voedingsmiddelentechnologie 1993 , 26 (5) 36-37, 39
LANGUAGE: Dutch

The Food Micromodel for prediction of growth of foodborne pathogens.)
The **Food Micromodel** computer model for prediction of survival, growth and death of foodborne pathogens in relation to...

2/K/26
DIALOG(R)File 51:Food Sci.&Tech.Abs

00650935 92-12-a0049 SUBFILE: FSTA
Advances in the use of predictive techniques to improve the safety and extend the shelf-life of foods.
Williams, A. P.; Blackburn, C. de W.; Gibbs, P. A.
Dep. of Food Microbiol., Leatherhead Food Res. Ass., Randalls Rd., Leatherhead KT22 7RY, UK
Food Science & Technology Today 1992 , 6 (3) 148-151
LANGUAGE: English

...made to use of the Bactometer as an alternative to colony counting, and to the **Food Micromodel** which is being developed in the UK to provide microbiological information (e.g. growth rate...
?